**Español 1 Unidad 8**

ESSENTIAL QUESTION: *What are the products and practices related to food of (Spanish-speaking country)?*

**Mission:**

Create an online menu for a new restaurant you are opening up. The theme of the restaurant must be that of a Spanish-speaking country.

This is **your** restaurant. Create a menu that reflects the level of luxury your restaurant offers. Look up examples on the internet. If it’s a 5 star restaurant, the menu has to LOOK 5 star, as well.

**Role:** You are the restauranteur and graphic designer.

**SLA Core Values**

**INQUIRY**

You will answer the question: *What are the products and practices related to food of (Spanish-speaking country)?*

**RESEARCH**

You must conduct research about the country and its cuisine.

You may need to look up new vocabulary and recipes.

**COLLABORATION**

You will peer edit each other’s work.

**PRESENTATION**

You will share your work with the class and on a public wikispace. **REFLECTION**

You will reflect on the EQ.

You will do a written reflection about your process and product.

**Requisitos(Requirements)**

Your online menu must be posted on the wiki by **Lunes, el 9 de mayo**

* Restaurant name prominently displayed
* Restaurant address (it can be anywhere you want)
* Restaurant contact info (**your name**! phone number, website, email address)
* Image on the front of the menu. It must capture, for you, the essence of the country.
* You must have at least: 5 appetizers, 5 main dishes, 5 drink offerings, 5 dessert options. You can include pictures of the dishes, as well.
* Indicate prices
* There is no limit or minimum for the number of pages the menu must have.

***Hint****: Get your pareja’s information right away.*

**Etapas (Steps)**

1. Gain access to the wiki: [http://sanchezmenuproyecto.wikispaces.com](http://sanchezmenuproyecto.wikispaces.com" \t "_blank)
2. Brainstorm using the Planning Table below.
3. Create a rough draft of the layout.
4. Use Pages, Word, or a presentation app to create your menus.
5. Have 3 people peer edit your work
6. Revise.
7. Screenshot the pages you created and place them on the wiki.
8. Create a 3-minute *video* ***OR*** *a* *comic* of a family of four or five going to your restaurant, ordering, asking questions, and paying the bill.

**PLANNING TABLE**

|  |  |
| --- | --- |
| Ideas for **name** of the restaurant | Patria del peru |
| What **kind of food** (country)  Remember there are 20 Spanish-speaking countries. Be creative! | Peruvian food with traditional sauces and recipes. |
| **Where** is your restaurant located? | Lima, Peru |
| What is the **level of luxury**? Is it take out, fast food, family style, fancy? | \*\*\*\*\* |
| What are **typical** main dishes, appetizers, drinks, desserts from this country?  *You will need to research.* | Main dishes:  Appetizers:  Pan y Mantequilla  Enselada de Cesar con vestido  Sopa de Papas con queso destrozado  Drinks:  Desserts: |
| What **images** capture the essence of this country? Famous sites? Use these images in your menu design. |  |

**Spanish Rubric:** *Menu*

**Nombre:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Exceeds Expectations  20-19 | Meets Expectations  18-16 | Approaches Expectations  15-13 | Does Not Meet Expectations  12-0 |
| **Design**  **(Layout / Format)** | Follows specifications and is exceptionally creative, clear and appealing. | Follows specifications.    Format is creative, clear and appealing. | Follows some specifications.  Format may have few creative elements. | Does not follow specifications  OR  Video has few or no creative elements. |
| **Knowledge**  **(How did you incorporate a WIDE variety of cultural information and vocabulary?)** | Creatively combines cultural knowledge around food and a wide variety of vocabulary. | Combines cultural knowledge around food and adequate vocabulary. | May not exhibit an understanding of culture around food.  Vocabulary may be basic. | Lacks understanding of culture around food.  Vocabulary is basic. |
| **Application**  **(How well did apply the grammar lessons?)** | Exceptional use of grammar concepts | Mostly correct use of grammar concepts | Several grammatical errors | Grammar impedes clarity |
| **Presentation**  **(Is it evident that you edited your work?)** | Highly professional presentation, free of spelling and punctuation errors | Professional presentation with few spelling or punctuation errors | Somewhat professional, 4 or more spelling or punctuation errors | Several spelling or punctuation errors |
| **Process**  **(How dedicated were you to the process?)** | All steps completed on time.  Always on task during designated work time. | Most steps completed on time.  May not have always been on task during designated work time. | Several steps not completed on time.  May not have always been on task during designated work time. | Did not use designated time well. |

**Nombre:**

**Reflexión**

**What grade would you assign yourself for each category?**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Exceeds Expectations  20-19 | Meets Expectations  18-16 | Approaches Expectations  15-12 | Does Not Meet Expectations  11-0 |
| **Design** |  | 18 |  |  |
| **Knowledge** |  | 17 |  |  |
| **Application** |  | 18 |  |  |
| **Presentation** |  | 18 |  |  |
| **Process** |  | 17 |  |  |

**TOTAL: 88**

|  |  |
| --- | --- |
| Strengths of your process or product | Weaknesses of your process or product |
| We had our project done within the time allotted and we were pretty much on top of our work and the menu looks pretty. | We didn’t know a lot of the Spanish words that come with our foods and had to translate a few things. |

How do you feel about your final product?

I think the final product was probably the best one in this class so far for my groups. I feel like it was done right and I can proudly hope at least for a B

If you could do your project all over again, what would you do differently/the same?

If I were to do it again I would probably want to do a video instead of a comic just because it would be more fun, and the comic was drawn kind of sloppy and looked better on paper than on the computer.

Did you enjoy this project? Why or why not?

I really liked this project because it was interesting to look up food from different countries and even more fun to eat it. I think it broadend some peoples tastes and got them to try things out of their comfort zone.

Do you have any suggestions for the project?

I think the video should not be of a family of 4 eating the food, but of the pair making the food. It would be cool to see a cooking show hosted by your classmates.

Who was your *pareja*? Please tell me about your experience working with her/him.

My partner was Alisha clark. My experience with her was an amazing one, she was on top of everything and had total control. She had everything organized and it was easy to divide the work and say what one another was going to do.